

METHOD OF PRESERVING FRESH PERISHABLES

ABSTRACT OF THE DISCLOSURE

This invention relates to a novel method for the storage, transport and packaging of perishables. More particularly, this invention pertains to a novel method to extend the freshness of foods, especially fresh cut produce (such as low acid fruit), by surrounding the food for a controlled time period with CO₂ or other antimicrobial gas or vapor levels well in excess of the maximum levels widely accepted by those skilled in the art to be permanently damaging to the food's characteristic flavor, color, odor or texture.

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